

RESTAURANTS

Mandatory Safety Requirements for Phase One in New Orleans

LOCAL REQUIREMENTS FOR ALL BUSINESSES

- Businesses must register with the Louisiana State Fire Marshal on opensafely.la.gov and must post certificate.
- All customers, clients, and visitors must wear face coverings while indoors or on the premises.
- Workers must have easy and frequent access to soap and water or hand sanitizer during the duration of work.
- All common spaces and equipment must be cleaned and disinfected at the beginning, middle and end of each shift and, if possible, prior to transfer from one person to another.
- In the case of retail cashiers, a translucent shield or "sneeze guard" should also be provided, when feasible.
- No congregation of workers is allowed and all common areas, such as break rooms and cafeterias, but excluding restrooms, shall be closed.
- Workers shall not report to, or be allowed to remain at, a work or job site if sick or symptomatic (with fever higher than 100.4 F, cough, and/or shortness of breath, diarrhea, or any other symptom suggestive of COVID-19).
- Non-symptomatic COVID-19 positive workers are not allowed on site and any worker(s) who have contact with a worker or any other person who is diagnosed with COVID-19 are required to quarantine for 14 days.
- Individuals who have tested positive can be allowed to return to work if they have not had symptoms for at least 3 days and at least 10 days have passed since their symptoms began.
- To the extent feasible, prior to the start of each work shift, pre-screening or survey shall be required to verify each employee has no symptoms of illness (fever, cough, and/or shortness of breath), including temperature checks when feasible.
- To the extent feasible, employers should be considerate of employees with pre-existing morbidities or health conditions.
- All workers must observe strict social distancing of at least 6 feet while on the job, unless noted, and should refrain from touching their faces.

LOCAL REQUIREMENTS FOR FOOD SERVICE ESTABLISHMENTS

- Food service establishments with table service shall be required to utilize a reservation system to track name and phone number of customers, keep this information for 21 days, and provide it to the Louisiana Department of Health if requested for contact tracing purposes.



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STATE REQUIREMENTS FOR FOOD SERVICE ESTABLISHMENTS

- Indoor seating capacity is limited to 25% of permitted occupancy. **Please note that capacity restrictions should be applied down to the individual room, not just overall facilities.*
- Open doors and windows to promote air flow to the greatest extent possible, when inside.
- Tables must be arranged a minimum of 6 feet apart, and more specifically:
 - Tables shall be placed a minimum of 6 feet apart, measured from the table edges, where movement or seating between tables is not necessary;
 - Where movement between tables is necessary, or where one person is seated between tables, the tables shall be spaced a minimum of 8 feet apart from the table edges;
 - Where persons are seated at each table back-to-back, the tables shall be spaced a minimum of 10 feet apart from the edges.
- Booth seating units can be fully utilized if separated by partitions with a height that exceeds the height of an average seated patron's head. If not, they are subject to spacing as provide above.
- No more than 10 persons shall be seated at a single table and such parties should be members of the same household.
- Buffets and other common food service stations shall remain closed.
- Interior waiting areas shall remain closed. Waiting may be provided outside of the facility while following social distancing guidelines or persons shall wait in cars.
- Avoid gatherings in the building while entering, exiting, or moving about.
- Kitchen and employee area capacity shall be reduced to allow for 6-foot distancing between employees.
- Indoor live entertainment is not authorized in this Phase.
- Customers are required to be seated at tables and shall not congregate in open areas of the establishment.
- Restaurant outdoor dining areas – self-serve or table service allowed and outdoor live entertainment with no dancing nor standing as of May 1st. Refer to State Fire Marshal's Interpretive Memorandum 2020-23 for outdoor dining limitations and guidance which will remain effective throughout Phase 1. See: http://lasfm.org/doc/interpmmemos/im_2020-23_Revised.pdf.

SAMPLE FLOOR PLAN

